Mustard, Margaret J. 31
Niles, Alice D. 442
Nordnes, Thora 117

Ogasawara, F. Z. 351
Oliver, A. W. 409

Paul, Pauline 504
Pearce, W. E. 487
Plagge, Alma R. 172
Porter, W. L. 475, 482
Proctor, Bernard E. 460

Ramstad, P. E. 81
Rayman, Morton M. 326
Reynolds, Howard 153
Riester, D. W. 235

Scheid, Harold E. 56
Schweigert, B. S. 56
Shearer, P. S. 172
Sieburth, Janice F. 74
Smith, William H., Jr. 148
Sondheimer, Ernest 288
Sorbye, O. 571
Spencer, Francis B. 153
Stanford, Jeanette E. 404
Starr, Mortimer P. 351
Starr, Phoebe Betty 351
Stern, Joseph A. 460
Stevens, Mary Corbett 74
Stoll, Anne Conrad 278
Straka, Robert P. 448
Suder, Hazel B. 511
Swift, L. J. 8, 109

Tappel, Aloys L. 550
Tischer, R. G. 380, 518
Toepfer, Edward W. 433
Torres, Rosa Marina 132

Uchimoto, Dan 361
Underwood, G. E. 419, 425

Van Duyne, Frances O. 315
Vaughn, Reese H. 560
Veldhuis, M. K. 109
Volz, Frances E. 81

Wagenknecht, A. C. 343
Wahl, Tom 74
Walkley, V. T. 123, 197, 204, 307
Watts, Betty M. 100
Werenskiold, Bergliot Q. 117
Wheaton, E. 487
Whittenberger, R. T. 299
Wilcox, Ethelwyn B. 67, 144
Wiese, A. C. 24
Willits, C. O. 475, 482
Winegarden, Margaret W. 172

SUBJECT INDEX, VOLUME 17, 1952

Amino acid content (essential) of several vegetables 442
Amino acid losses during prolonged storage of evaporated milk 467
Amino acids of green and roasted coffee 425
Amyloclastic susceptibility of starch, effects of various physical treatments on 81
Anaerobe 3679, Cameron's putrefactive, thermal destruction of, in food substrates 153
Antibiotic, chemical nature of one found in cabbage 438
Antioxidant properties of natural spices 46
Apple juice
  changes in the relative incidence of spoilage organism during processing of commercial 307
  isolation and identification of spoilage organisms in 123
  thermal death rates of spoilage organisms in 204
  viability of spoilage organisms in 197
Ascorbic acid
  amount of, required for home freezing of Elberta peaches 433
  content of, in miscellaneous tropical and subtropical plants and plant products 31
  and dehydroascorbic acid in some raw and cooked Puerto Rican starchy foods 132
  effect of, on oxidation of hemoglobin and formation of nitric oxide hemoglobin 100
  in tocopherol-enriched milk 367
  influence of light on, in extracts of vegetables 511
  stability of, during processing of cranberry products 338
  variation in content of, in raw and preserved cloudberries 117
  (vegetables) effect of blanching and of frozen storage on enzymes and on retention of 15
Autosterilization of thermophilic spores in canned foods 487

Bacteria, acid-tolerant, in citrus juices 281
Bacteriology of refrigerated ground beef 495
Baking temperatures and emulsifying agents, effect of, on cake structure and palatability 185
Beans, snap, frozen, effect on quality of variations in blanching of 315
Beef, heat processing of, theoretical consideration of distribution of temperature with time and space 380
Beef, physical changes in connective tissue of, during heating 172
Blanching, effect of, on quality of frozen broccoli, snap beans, and spinach 315
Broccolli, frozen, effect of variations in blanching on quality of 315

Cabbage, chemical nature of an antibiotic present in water extracts of 438
Cake
plain, effect of pretreatment on culinary qualities of eggs frozen and stored in home freezer and used in 1
sponge, effect of pretreatment on culinary properties of eggs, frozen and stored in home freezer and used in 93
structure and palatability, effect of emulsifying agents and baking temperatures on 185
white and chocolate, baked from frozen batters or baked prior to freezing, effect of ingredient variation on 216
Canned orange juice, Florida Valencia, fatty acids from 8
Chemical constituents of frozen pork 409
Chicken, creamed, survival and multiplication of *Micrococcus pyogenes* var. *aureus* in, under holding, storing, defrosting 448
Chlorophyll, loss of, in green peas during frozen storage and analysis 343
Citrus juices, acid-tolerant bacteria in 281
Cloudberries, raw, preserved, variation in ascorbic acid content of 117
Coffee, green and roasted, amino acids of 425
Coffee, nitrogen compounds of 419
Collagen content of cooked meat, comparison of two methods for determining 212
Cooking losses, baked salmon steaks, effect of internal and oven temperature on 136
Cranberry products, stability of ascorbic acid during preparation of 338
Custard-filled bakery products, control of sanitary quality of 268
Custards, baked, culinary qualities of eggs frozen and stored in home freezer, pretreated, and used in 1

Dehydration and rehydration of simulated fruit preparations, role of pectin in relation to 36
Diacetyl, at an elevated temperature, effect of various substances on 278
Dogfish flesh, reduction of trimethylamine oxide in 225

Eggs, frozen and stored in home freezer, culinary qualities of, after selected pretreatments 1
Eggs, frozen and stored in home freezer, effect of pretreatment on culinary qualities of, in sponge cakes 93
Eggs (shell), development of *Pseudomonas* spoilage in, by penetration through shell 361
Egg white, cooked, effect of freezing on 393
Electron bursts, high intensity, effect on various fish and vegetable oils 571
Electronic method for continuous determination of rapid temperature changes in thermal death time studies 460
Emulsifying agents and baking temperatures, effect of, on cake structure and palatability 185
Enzymes (in vegetables), effect of blanching and of frozen storage on retention of ascorbic acid and on concomitant activity of 15

Fats, hydrolysis of, by bacteria of the *Pseudomonas* genus 326
Fatty acids of lipids from freshly canned Florida Valencia orange juice 8

Flavor deterioration during storage of canned orange juice 235
Flour, unifine, effect of particle size on nutritional characteristics of 74
Foods, starchy, Puerto Rican, ascorbic acid and dehydroascorbic content of, in raw and cooked form 132
Freezing, effect of, on egg white 393

Gossypol, toxicity of, in the rat 543

Heat processing of beef, isothermal and isochronal distributions during 518
Heating, effect of various temperatures on connective tissue of beef during 172
Hemoglobin, effect of ascorbic acid on oxidation of, formation of nitric oxide 100
Hydrogen ion concentration, variation in, and total acidity in vinegar 456
Hydrolysis of fats by bacteria of the *Pseudomonas* genus 326

Ingredient variations, white and chocolate cake, effect of, on quality 216

Lamb chops, stability of thiamine, riboflavin, nicotinic acid through frozen storage and cooking of 24
Lamb, raw and cooked, riboflavin and niacin content of 144
Lamb, raw and cooked, thiamine in 67
Lipid, constitution of, from stored Florida Valencia orange juice 109
Lipid production by certain yeasts, influence of carbohydrate, nitrogen sources on ... 60

Maple sirup, chemical and physical changes under high temperature, low water content 475
formation of color during evaporation of maple sap 482
Meat, cooked, comparison of two methods for collagen content of 212
Meat, processed, thiamine, riboflavin, and niacin content of 56
Microbiological aspects of commercial apple juice production 197, 204, 307
Micrococcus pyogenes var. *aureus*, survival and multiplication of, in creamed chicken under various holding, storage, and defrosting conditions 448
Milk, evaporated, stability of milk proteins during sterilization and storage of, as determined by rat repletion method 168
Milk (tocopherol enriched), ascorbic acid in 367
Monosodium glutamate and sucrose, taste interrelationship of 404

Niacin, content of, in processed meat 56
Niacin in raw and cooked lamb 144
Nicotinic acid, in lamb chops, stability of, during frozen storage and cooking 24
Nitrogen compounds of coffee 419

Orange juice, canned, flavor deterioration due to incompatibility of peel oil constituents with the acid juice during storage of 235
Orange juice, Florida Valencia, stored, constitution of liquid form of 109
Oxidation of strawberry anthocyanin by hydrogen peroxide, kinetics of 288
Oxidation, linoleate, catalyzed by hog muscle and adipose tissue 550

Palatability of baked salmon steaks, effect of internal and oven temperatures on 136
Palatability of frozen pork 409
Pantothenic acid, retention of, in pork after stewing 148
Particle size, effect of, on nutritional characteristics of unifine flour 74
Peaches, Elberta, ascorbic acid required for home freezing of 433
Peas, green, loss of chlorophyll during frozen storage and analysis of 343
Pectin, role in relation to dehydration and rehydration of simulated fruit preparations 36
Physical properties of frozen pork 409
Pork, frozen, chemical constituents, physical properties, and palatability of 409

Pork, stewed, retention of thiamine and pantothenic acid in 148
Protein hydrolysis, new method of, using an ion exchange resin 425
Pulses (legumes) and cereals, effect of germination on tocopherol content of 402

Quality control, sanitary, of custard-filled bakery products 268

Red cherries, heat processed, factors affecting drained weight and other characteristics of 299
Riboflavin, content of, in processed meat 56
Riboflavin, in lamb chops, stability of during frozen storage and cooking 24
Riboflavin in raw and cooked lamb 144
Salmon, baked steaks, effect of internal and of oven temperature on cooking losses and palatability of 136
Soybean curd, commercially prepared, retention of nutrients in 261
Spices, natural, antioxidant properties of 46
Spinach, frozen, effect on quality of variation in blanching of 315
Spoilage of canned foods by *B. macerans-polymyxa* group 560
Spoilage organisms, changes in the relative incidence of, in commercial apple juice production 307
thermal death rate of, in apple juice 204
Stability of evaporated milk proteins during sterilization and storage (rat repletion method) 168
Stability of reduced ascorbic acid, influence of light on, in extracts of vegetables 511
Starch, effect of physical treatments on amyloclastic susceptibility of 81
Strawberry anthocyanin, kinetics of oxidation of, by hydrogen peroxide 288
Sucrose and monosodium glutamate, interrelationship in taste of 404

Tenderness of beef, rate of heat penetration in relation to 504
Thermal death rates of spoilage organisms in apple juice 204
Thermal death-time studies, electronic method for continuous determination of rapid temperature changes in 460
Thiamine acid, retention of, in pork after stewing 148
Thiamine, content of, in processed meat 56
Thiamine (in lamb chops), stability of during frozen storage and cooking 24
Thiamine in raw and cooked lamb 67
Tocopherol content of pulses (legumes) and cereals, effect of germination on 402
Toxicity and body weight depressing effects in the rat of gossypol, water-soluble combination products thereof, and cottonseed pigment glands 543
Tomatoes, factors conditioning firmness in 370
Trimethylamine oxide, reduction of, in dogfish flesh 225
in fresh water fishes 472
Tropical, sub-tropical plants, plant products, ascorbic acid in 31

Vegetables, essential amino acid content of several 442
Vinegar, total acidity in, as shown by variation in hydrogen ion concentration 456
Vinous fermentation products, effect of temperature on 361

Yeasts, selected, influence of carbohydrate, nitrogen sources on lipid production by 60